

SCHILLING
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REHEATING INSTRUCTIONS

Your order should be stored in the refrigerator until serving and consumed within 48 hours of delivery.
(Unless otherwise specified when purchasing.)

PLEASE NOTE

Our prepared foods can be heated in the trays in which they arrive.

SCHILLING & CO.
SAN FRANCISCO



MEATS

BEEF WELLINGTON

- Remove from refrigeration 1 hour before reheating.
- Preheat your oven to 350° for 10 minutes.
- Heat for 18 to 22 minutes covered with foil.
- Internal temperature should read 125° for medium-rare or 130° for medium.
- Allow to rest still covered outside the oven for 10 minutes before slicing.
- Use a sharp serrated knife to portion, cutting each end off first, then splitting the middle.

POULTRY

MALLARD DUCK | CHICKEN BALLENTINE

- Remove from refrigeration 1 hour before reheating.
- Preheat your oven to 350° for 10 minutes.
- Duck: Heat for 14 to 18 minutes covered with foil.
 - Internal temperature should read 125° for medium-rare or 130° for medium.
- Chicken: Heat for 20 minutes covered with foil. Lower oven temperature to 225° and heat uncovered for another 20 to 25 minutes more minutes
 - Internal temperature should read 155°

SEAFOOD

SALMON KOULIBIAK

- Remove from refrigeration 1 hour before reheating.
- Preheat your oven to 350° for 10 minutes.
- Heat for 28 to 34 minutes covered with foil.
- Turn the oven off and allow to sit for 10 minutes.
- Internal temperature should read 145° before serving.
- Use a sharp serrated knife to portion, cutting each end off first, then splitting the middle.

SIDE DISHES

POTATO GRATIN | SAUTÉED MUSHROOMS

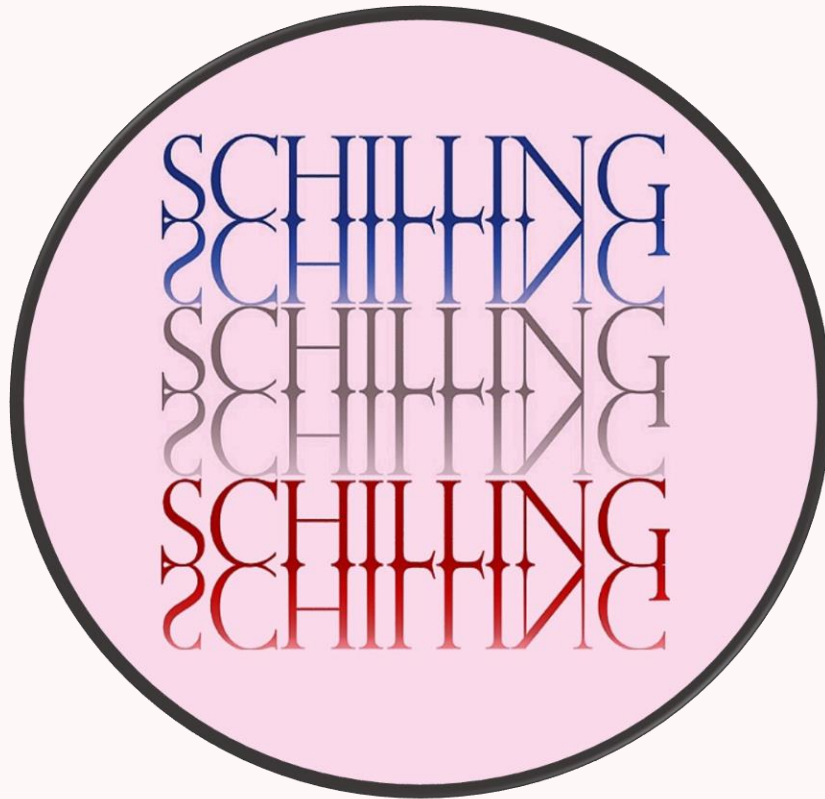
- Remove from refrigeration at least 1 hour before reheating.
- Preheat your oven to 350° for 10 minutes.
- Heat for 18 to 20 minutes, plus 5 minutes with the oven turned off.

VEGETABLES

- Heat in the microwave for 3 minutes. Check temperature and repeat if necessary.

SAUCE | VINAIGRETTE

- Gently simmer the sauce in a saucepan. Do not reduce. Combine with a whisk.
- Allow the vinaigrette to come to room temperature before dressing the greens.

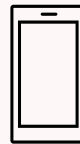


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